

# Bourbon Vanilla Imperial Porter

- Gravity **17.7 BLG**
- ABV ---
- IBU **34**
- SRM **38.4**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **31.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **23.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (63.7%)	80 %	5
Grain	Monachijski	1 kg (12.7%)	80 %	16
Grain	Fawcett - Brown	0.7 kg (8.9%)	72 %	180
Grain	Fawcett - Pale Chocolate	0.5 kg (6.4%)	71 %	600
Grain	Caramel/Crystal Malt - 120L	0.45 kg (5.7%)	72 %	236
Grain	Briess - Caramel Malt 40L	0.2 kg (2.5%)	75 %	79

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	East Kent Goldings	10 g	10 min	5.1 %

## Extras

Type	Name	Amount	Use for	Time
Other	płatki dębowe średnio opiekane	20 g	Secondary	14 day(s)
Spice	laska wanili - 4 sztuki	10 g	Secondary	14 day(s)
Flavor	Burbon	400 g	Bottling	---